

# 譚師傅時令菜式

## CHEF TAM SEASONAL DISHES

松露蟹肉卷 (兩件)	mop
Crispy-fried crab meat and truffle rolls (2 pieces)	180
網油龍蝦丸拼柚子青瓜 (六件)	360
Golden-fried lobster dumplings with lace fat served with pomelo and cucumber salad (6 pieces)	
官燕鷓鴣粥	380
Francolin soup with superior bird's nest and greater yam	
雞油薑粒蒸海斑件	680
Steamed grouper fillet with chicken grease and ginger	
酸菜煮黃魚柳	520
Yellow croaker fillet and mustard green pickle in fish broth	
南非鮮鮑魚百靈菇燜肉眼筋	480
Braised South African abalone with king oyster mushroom and sliced pork rib eye membrane	
荷芹油鴨片炒蝦鬆	320
Wok-fried air-dried duck with shrimp cake, snow pea and celery	
新鮮有機松本茸火腿蒸雞 (半隻)	320
Steamed chicken with organic matsumoto mushroom and ham (half)	
慈菇煮北海道黑豚腩件	280
Stewed Hokkaido kurobuta pork belly and arrowhead root	
鮮茄安格斯牛肉煮滑蛋	260
Fried Angus beef fillet with tomato and egg	
紅棗鮮百合燉花膠 (甜品 - 每位)	280
Double-boiled red dates, lily bulbs and fish maw (dessert – per person)	

所有價目須另加10%服務費 All prices are subject to 10% service charge